

CONSERVA – The Fun Way

The ‘_____’-Fish’ Sandwich

Large Fish Conserva + Sour Dough + Caper Dill Mayo + Pickled Celery

Yellow Fin Tuna in EVOO, Olasagasti, Spain	18.
Branzino in Olive Oil, Iasa, Italy	18.
Smoked Atlantic Salmon, Fishwife, Norway	20.
Trout in EVOO & Lemon, ABC+, Portugal	26.
Tuna Belly Fillets in Olive Oil, Cambados Conserva, Spain	28.

Linguini and ‘_____’ Sauce’

Non-Fish Conserva + Linguini + Parsley Oil + Breadcrumbs + Onion Cream

Mussels, Lemon, Herbs, Patagonia Co., CA	15.
Scallops, Galician Sauce, Cambados Conserva, Spain	18.
Razor Clams, Espinaler Co., Spain	18.
Octopus in Garlic Sauce, Ati Manel, Portugal	19.
Cockles in Rapeseed Oil, Fangst, Denmark	19.

‘_____’ Fish’ DIP

Conserva + creamy stuff + crocantini

Smoked Rainbow Trout, Fishwife, Idaho	18.
Smoked Rainbow Trout Roe, Ocean Island Beach, NC	22.
Lobster in Lemon and Olive Oil, Scout Canning, Toronto	26.

OUR FARM EGGS

if you drive by our farm in Meridale you’ll see chickens everywhere! There are 14 breeds and some crosses, each with a unique colored egg, free ranging around the farm laying as natural an egg as there can be. They make everything we make that much better. And if you love them, you can buy a dozen in the shop to take home.

Deviled Eggs 9.

Classic + Old Bay + Smoked Trout Roe

Frittata 16.

Onion + Asparagus + Spring Garlic + Ricotta with Greens in Lemon Vinaigrette

Frisee & Poached Egg 12.

Bacon + Mustard Seed + Leek

Add a Greentopia Mushroom stuffed roasted Quail + 10.

Beet Cured Salmon & Pickled Egg 12.

Three Onion Cream Cheese + Brioche + Pea Sprouts

Salad Nicoise 14.

Haricot Vert + Potato + Tomato + Radish + Hard Egg + Tarragon Vinaigrette

Add Albacore tuna + 6.

Steak Frites 29.

Hanger + Ramp & Roasted Garlic Butter + Fries + Frisée

CHARCUTERIE

Served with sliced baguette

Country Pork Pâté + Pistachio + Mustard + Pickles	15.
Chicken Liver Mouse + Dijon + Cherry Compote	15.
The Italian	16.
Finocchiona + Bresaola + Olives	
Jambon de Bayonne (not New Jersey)	16.
Cornichon + Salted Butter	
Brandade de Morue au Gratin	14.
Cod + Potato + Parm + Pickled Onion	

CHEESE

Served with sliced baguette & Marcona Almonds

Le Tur , Piedmont Italy (for two)	28.
Soft ripened, mixed milk	
Purple Haze , Cyprus Gove, CA	19.
Fresh goat's milk with lavender & fennel pollen	
Jake's Aged 6 Month Gouda , Deansboro, NY	16.
A dense cheese, straw hue and a slight sweetness	
'Boujee' Blue , Old Chatham Creamery, Hudson Valley, NY	16.
Mixed milk, soft, pungent blue	

CAVIAR

Served with Crème Fraiche & House made Potato Chips

Smoked Trout Roe	22.
Large orange pearls, crisp pop, slightly briny	
Paddlefish	39.
Medium firm pearls, Umami followed by a slight nuttiness	
Russian Ossetra	49.
Plump pearls, golden hues, rich flavor but feather light	

Dietary Restrictions - *It is our goal to accommodate any and all dietary concerns.*

For vegetarians or vegans - Seed to Surf is an amazing company making delicious plant based conserva, We have both their Celery Root 'Whitefish' and Enoki Mushroom 'Snow Crab'. For vegans you can choose either the '_____ Fish' Sandwich or Linguini with "_____ Sauce" paired with either of these. Vegetarians can add these two conserva to any of the three 'Fun Ways' dishes. Any of these choices will be 19.

We can offer gluten free pasta or crackers on any of our dishes to accommodate gluten issues. Please ask us about what might be available for any other food allergies or aversions.